

# PINE NUTS HONEY LATTE

🕒 2 min

👉 Easy



## MATERIALS


Vertuo Alto Mug  
Nespresso Aeroccino Device

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

Bianco Doppio For Milk 80 ml 

1.5% Fat Milk 360 ml 

Honey 20 g 

Pine nuts 5 g 

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

Pour cold milk directly into the Nespresso Aeroccino device (up to highest level). Close the lid, press briefly the hot milk button.

### STEP 02

Add honey in the bottom of the Alto Mug and pour the hot milk over it.

### STEP 03

#### BREW THE COFFEE

Pour again cold milk directly into the Nespresso Aeroccino device (up to lowest level). Close the lid, press briefly the froth milk button. Pour the frothed milk in the cup.

### STEP 04

Brew a Bianco Doppio for milk capsule 80 ml directly into the Alto mug.

### STEP 05

Garnish with fresh pine nuts and honey on top.